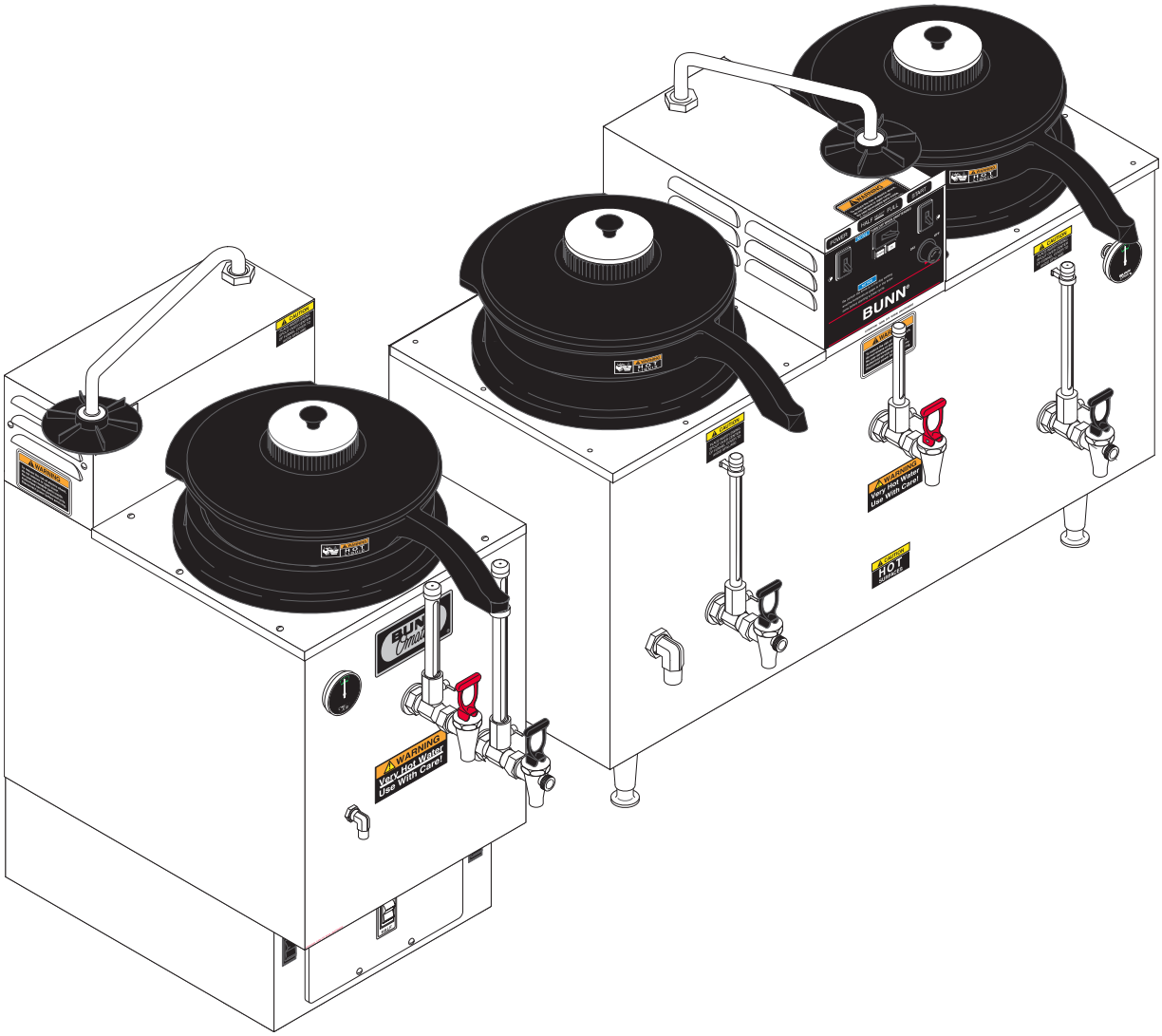
BUNN®

U3/SRU



INSTALLATION & OPERATING GUIDE

BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227
SPRINGFIELD, ILLINOIS 62708-3227
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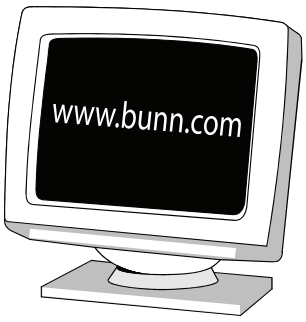

To ensure you have the latest revision of the Operating Manual, or to view the Illustrated Parts Catalog, Programming Manual, or Service Manual, please visit the Bunn-O-Matic website, at www.bunn.com. This is absolutely FREE, and the quickest way to obtain the latest catalog and manual updates. For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.

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BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

1) All equipment other than as specified below: 2 years parts and 1 year labor.

2) Electronic circuit and/or control boards: parts and labor for 3 years.

3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.

4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espress, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-OMatic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, PowerLogic, Quality Beverage Equipment Worldwide, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, 392, A Partner You Can Count On, Air Brew, Air Infusion, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., BUNNSource, Coffee At Its Best, Cyclonic Heating System, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Signature Series, Tea At Its Best, Phase Brew, The Horizontal Red Line, Titan, trifecta, Ultra, Velocity Brew are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

INTRODUCTION

This brewer will brew a three gallon batch of coffee into each reservoir (one at a time). Each reservoir has its own dispensing faucet(s).The brewer also has a hot water faucet(s) for allied beverage use. It is only for indoor use on a sturdy counter where ambient temperature is in the range of 10-30°C (50-85°F). Brewer to be installed at a location where it can be overseen by trained personnel.

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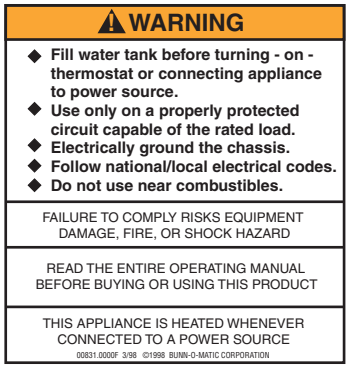
USER NOTICES

Carefully read and follow all notices on the brewer and in this manual. They were written for your protection. All notices on the brewer are to be kept in good condition. Replace any unreadable or damaged labels.


WARNING
◆ Fill water tank before turning - on - thermostat or connecting appliance to power source.
◆ Use only on a properly protected circuit capable of the rated load.
◆ Electrically ground the chassis.
◆ Follow national/local electrical codes.
◆ Do not use near combustibles.
FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD
READ THE ENTIRE OPERATING MANUAL BEFORE BUYING OR USING THIS PRODUCT
THIS APPLIANCE IS HEATED WHENEVER CONNECTED TO A POWER SOURCE
00831.0000F 3/98 ©1998 BUNN-O-MATIC CORPORATION

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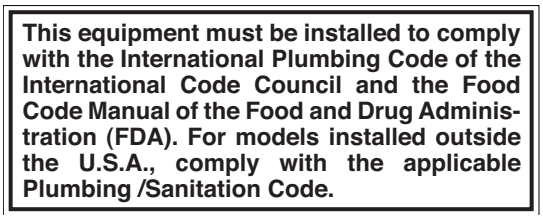

This equipment must be installed to comply with the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing /Sanitation Code.

#00656.0000

#00824.0000

#00824.0001

WARNING
To reduce the risk of electric shock, do not remove or open cover.
No user-serviceable parts inside.
Authorized service personnel only.
Disconnect power before servicing.

#37881.0000

#00878.0000

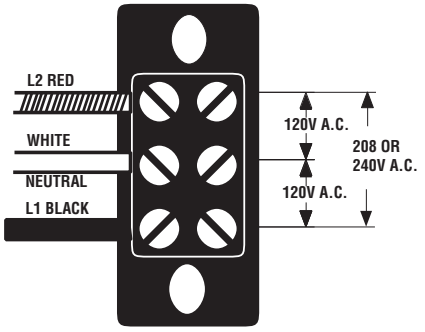
#12593.0000

#03408.0000

#03409.0000

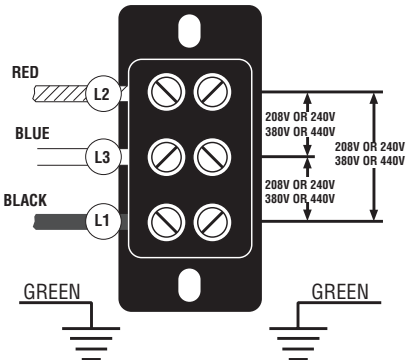
ELECTRICAL REQUIREMENTS - U3, U3A, U333, U38, U3833

CAUTION - The brewer must be disconnected from the power source until specified in Initial Set-Up.



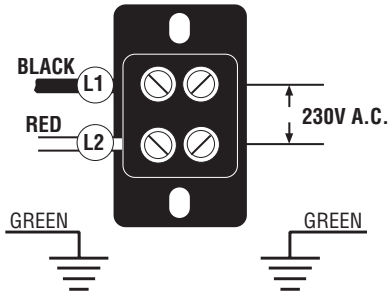
P1841

U3 & U38 requires 3-wire, grounded service rated 120/208 or 120/240 volts ac, U3/SRU-30 amp,U38-40 amp, single phase, 60 Hz.



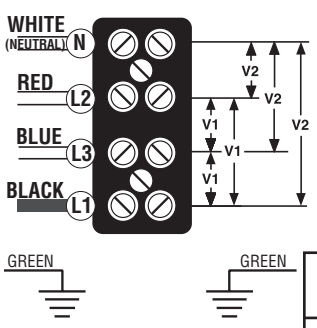
P1843

U333 & U3833 requires 3-wire, grounded service rated 240 volt ac, 35 amp or 440 volts ac, 30 amp for U333,three phase, 60 Hz or 380 volts ac, 30 amp for U3833, three phase, 50 Hz.



P1842

U3A models require 2-wire, grounded service rated 230 volts ac, 30 amp, single phase, 50 Hz.



P1844

L1, L2, L3, are the 3 phases

V1 = Phase to phase voltage, between any 2 phases.

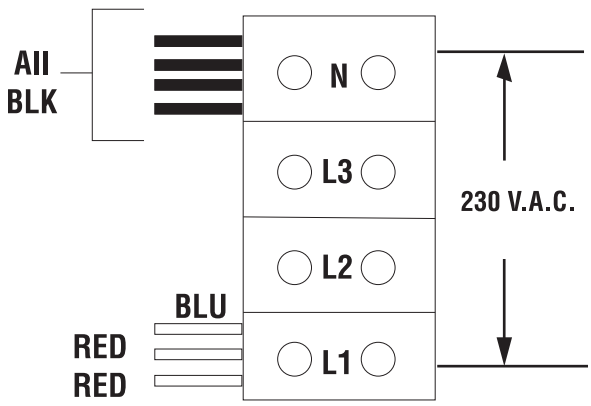
V2 = Phase to neutral voltage, any phase to neutral.

SYSTEM VOLTAGE	V1	V2
208	208	120
240	240	139
380	380	220
440	440	254

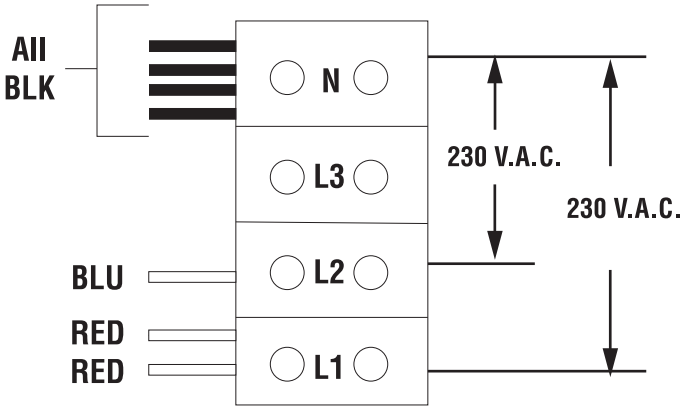
U3833 requires 4-wire, grounded service rated 380 volts ac or 440 volts ac, 30 amp, three phase, 50 Hz.

ELECTRICAL REQUIREMENTS - U3A (UK)

CAUTION - The brewer must be disconnected from the power source until specified in Initial Set-Up.



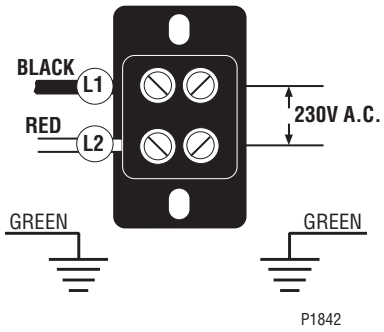
U3A Requires 2-wire, gorunded service rated 230 volts ac, 32 Amps, single phase, 50 Hz.
FACTORY WIRED



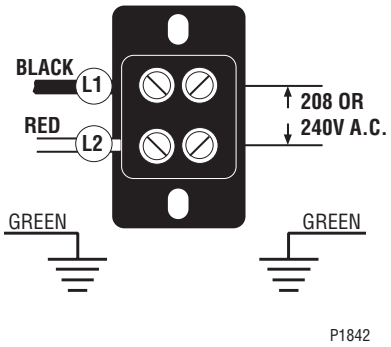
U3A Requires 4-wire, 3-phase grounded service rated 400 volts ac, 15 amp, 3 phase, 50 Hz.
FIELD WIRING

ELECTRICAL REQUIREMENTS - SRU, SRUA

CAUTION - The brewer must be disconnected from the power source until specified in Initial Set-Up.



SRUA-CE Models require 2-wire, grounded service rated 230 volts ac, 30 amp, single phase, 50 Hz.



SRU Models require 2-wire, grounded service rated 208 or 240 volts ac, 30 amp, single phase, 60 Hz.

CE REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.

ELECTRICAL INSTALLATION INSTRUCTIONS - ALL MODELS

NOTE: Electrical source should have a circuit breaker between the brewer and the main supply which breaks all poles with a contact separation of at least 3 mm.

CAUTION – Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Before electrically connecting the brewer, remove the front cupola cover (some models have the thermostat knob on the outside of the cover) and rotate the thermostat knob fully counterclockwise to the "OFF" position. Keep this knob in the "OFF" position until performing the ***Initial Setup***.
4. Electrical service is connected at the upper rear of the single service and scrambler brewers using a junction box. On double service brewers the rear decorative channel must be removed for access to the terminal block.
5. Connect the brewer to the power source and verify the voltage at the terminal block before proceeding. Replace all panels.
6. If plumbing is to be hooked up later be sure the brewer is disconnected from the power source. If plumbing has been hooked up, the brewer is ready for ***Initial Setup***.

PLUMBING REQUIREMENTS

These brewers must be connected to a cold water system with operating pressure between 20 (138) and 90 psi (620 kPa) from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the brewer. Install a regulator in the line when pressure is greater than 90 psi (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is 3/8" flare.

NOTE - Bunn-O-Matic recommends 3/8" copper tubing for installations from the 1/2" water supply line. A tight coil of copper tubing in the water line will facilitate moving the brewer to clean the countertop. Bunn-O-Matic does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

This equipment must be installed to comply with the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., you must comply with the applicable Plumbing/Sanitation Code for your area.

INITIAL SETUP - U3

CAUTION - The brewer must be disconnected from the power source throughout the initial setup, except when specified in the instructions.

IMPORTANT: Brewer must be level and installed on a sturdy structure.

Electrician's and Plumber's Instructions are provided. These instructions should be carefully followed before proceeding with initial setup.

Be sure all electrical and plumbing connections are tight.

1. Open manual fill valve located on the bottom of the brewer. Water should start filling the tank. When water is visible in the hot water gauge glass (center spigot), close valve. Approximate time for filling manually is 3 minutes.

CAUTION: Never leave brewer unattended while manually filling tank.

2. Connect the brewer to the power source. Turn "ON/OFF" switch to the "ON" position. Water should finish filling tank automatically.

NOTE: It is recommended that the "ON/OFF" switch be left in the "OFF" position at the end of the operating day or when unattended for a long period of time.

3. Disconnect the brewer from the power source. Remove front cupola cover for access to thermostat knob and timer. On some brewers the thermostat knob is located on the front of the cupola cover.
4. Turn the thermostat knob clockwise to an approximate 5 o'clock position. Allow 1-1/2 hours for water to heat. Time will vary with incoming water temperature.
5. On initial warm-up, some water may flow thru the overflow spigot due to expansion of the cold water in the tank. This will not recur during the use of the brewer and may be avoided on the initial warm-up by drawing off 1/2 gallon decanters of water each 15 minutes till brewing temperature is reached.
6. Brewing cycles may be started whenever water temperature is correct. This condition is indicated by the dial thermometer on front of the brewer. Whenever the pointer is in the green, brewer is ready for brewing. The recommended brewing temperature is approximately 200˚F (93°C). Water temperature may be increased by turning thermostat knob clockwise, decreased by turning knob counterclockwise.
7. When desired temperature is reached, insert funnel support, funnel and funnel cover in position. Be sure the water swing spout is over the center of the funnel cover, turn "ON/OFF" switch to the "ON" position, push and release "START" and run a brew cycle of hot water only. At the end of this cycle, brewer will be ready for checking timer adjustment.
8. The timer has been preset for a 4 minute cycle. This setting will deliver approximately 3 gallons of water per brewing cycle. To increase or decrease amount of water, adjust the timer as required. See ***Adjusting Brew Volumes.***
9. Having determined final settings of the thermostat and the timer, replace front cupola cover. Brewer is now ready for brewing coffee.

INITIAL SETUP - SRU

CAUTION - The brewer must be disconnected from the power source throughout the initial setup, except when specified in the instructions.

IMPORTANT: Brewer must be level and installed on a sturdy structure.

Electrician's and Plumber's Instructions are provided. These instructions should be carefully followed before proceeding with initial setup.

Be sure all electrical and plumbing connections are tight.

1. Disconnect the brewer from the power source.
2. Remove the left side panel from the hood and rotate the control thermostat knob fully counterclockwise to the "OFF" position. Replace the side panel.
3. Connect the brewer to the power source and place the lighted ON/OFF switch in the "ON" position. Water will flow into the tank and should automatically stop after approximately 15 minutes.

NOTE - The lighted ON/OFF switch must be in the "ON" position to automatically refill the tank. The switch should be in the "OFF" position whenever the brewer is left unattended.

4. Disconnect the brewer from the power source.
5. Remove the left side panel from the hood and rotate the control thermostat knob clockwise to the 5 o'clock position. Replace the side panel.
6. Connect the brewer to the power source and wait for the water in the tank to heat to the proper temperature. This will take approximately 1-2 hours, depending on the incoming water temperature. Some water will flow from the overflow tube during this time due to expansion. Draw off a 1/2 gallon of water every 15 minutes during the initial heat-up to lessen the chance of hot water flow from this expansion.
7. Determine the water temperature by checking the water with a thermometer at the hot water faucet (red handle). The best brewing temperature is between 195˚ (91˚C) and 200˚F (93˚C). The temperature may be increased by turning the thermostat knob clockwise and decreased by turning the knob counterclockwise.
8. When the desired temperature is attained, place the funnel support, funnel, and funnel cover on top of the coffee reservoir. Center the discharge of the water swing spout over the opening in the top of the funnel cover.
9. Place the lighted ON/OFF switch in the "ON" position and momentarily press and release the start switch. Water should flow from the swing spout into the funnel assembly.
10. Drain and measure the water from the reservoir when the flow of water from this initial cycle stops. If it is three gallons, proceed to step 12. If it is more or less than three gallons, proceed to step 11.
11. Adjust the brew timer as required. See *Adjusting Brew Volumes.* Repeat steps 9 & 10.
12. The brewer is now properly adjusted to brew coffee.

Bunn-O-Matic recommends a bead of silicon sealant be placed around the base on the countertop after the initial operation instructions are completed. B.O.M. #M2509.1001 sealant is available.

ADJUSTING BREW VOLUMES

CAUTION - Disconnect the power source from the brewer prior to the removal of any panel for the replacement or adjustment of any component.

NOTE: Prior to setting or modifying batch sizes, check that the brewer is connected to water supply, the tank is properly filled, and a funnel support, funnel and funnel cover are in place.

1. **Modifying batch sizes.** To modify a batch volume, first check that the SET/LOCK switch is in the "SET" position on the circuit board.

   To increase a batch size. Press and hold the START or BREW switch until you see three breaks in the water stream from the swing arm. Release the switch (Failure to release the switch within two seconds after the third break in the water stream causes the volume setting to be aborted and previous volume setting will remain in memory) and press it again one or more times. Each time the switch is pressed, two seconds are added to the brew time period. Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

   To decrease a batch size. Press and release the START or BREW switch once for every two-second interval to be removed from the total brew time period; then immediately press and hold down the START or BREW switch until you see three breaks in the water stream from the swing arm. Release the switch. (Failure to release the switch within two seconds after the third break in the water stream causes the volume setting to be aborted and previous volume setting will remain in memory). Allow the brew cycle to finish in order to verify that the desired volume has been achieved.
2. **Setting batch sizes.** To set a batch volume, first check that the SET/LOCK switch is in the "SET" position on the circuit board. Press and hold the START or BREW switch until you see three breaks in the water stream from the swing arm, and then release the switch. (Failure to release the switch within two seconds after the third break in the water stream causes the volume setting to be aborted and previous volume setting will remain in memory). View the level of the liquid being dispensed. When the desired level is reached, turn the ON/OFF switch to "OFF" (lower). The brewer remembers this volume and will continue to brew batches of this size until the volume setting procedure is repeated.

NOTE: When brewing coffee, batch volumes will decrease due to absorption by the coffee grounds.

NOTE: HALF-BATCH AND FULL BATCH SETTINGS MUST EACH BE SET SEPARATELY.

3. **Setting programming disable feature.** If it becomes necessary to prevent anyone from changing brew times once programmed, you can set the SET/LOCK switch to the "LOCK" position. This will prevent any programming to be done until switch is once again placed in the "SET" position.

COFFEE BREWING

1. Brewing cycles may be started whenever water temperature is correct. This condition is indicated by the dial thermometer on front of the brewer. Whenever the pointer is in the green, brewer is ready for brewing.
2. Insert Bunn® filter in funnel and add desired amount of coffee.
3. Level the bed of coffee and place funnel into the funnel support. Place funnel cover over the funnel and be sure the water swing spout is over the center of the funnel cover.
4. Turn "ON/OFF" switch to the "ON" position.
5. Push and release "START" switch to start the brew cycle.
6. Water swing spout should not be moved as long as water is flowing into the funnel cover. When water stops flowing, it may then be moved for access to brewing funnel.

7. Remove funnel cover. Funnel should not be removed from brewer until drip out of coffee has been completed.
8. To empty funnel, invert it over a waste container to dispose of filter and grounds. An additional flange is provided on the funnel to help make this step easier.

NOTE: Hot water may be drawn from the hot water faucet during a brew cycle. However, if a large amount of hot water is drawn off (over 1 gallon) operator should wait to do so between brewing cycles.

CLEANING

NOTE: Tanks and tank components should be delimed regularly based on local water conditions. Excessive mineral build-up on stainless steel surfaces can initiate corrosion reactions resulting in serious leaks.

1. Remove funnel(s), funnel lid(s) and support(s), under hot water, rinse away all coffee oils. Wipe with a clean damp cloth.
2. Drain coffee reservoir(s) by opening coffee faucet(s). When empty, close faucet(s).
3. Cycle two or three inches of water into coffee reservoir(s) and scrub entire reservoir area.

NOTE: The brewer must **NOT** be rinsed or cleaned by a water jet device.

4. Drain coffee reservoir(s) and rinse. Use clean damp cloth to wipe reservoir(s).
5. Install coffee funnel supports, funnel(s) and funnel lid(s).
6. Remove the sight gauge cap, insert sight gauge cleaning brush into the sight gauge glass tube and clean.
7. To clean coffee faucet(s), remove the faucet handle from the faucet and faucet clean out cap. Clean faucet with a faucet cleaning brush and wipe all parts with a damp cloth. Replace faucet seat cups periodically if badly stained or to stop faucet dripping. DO NOT CLEAN THE HOT WATER FAUCET.
8 Reassemble the coffee faucet(s).
9. Wipe the entire outside surface of the machine with a clean damp cloth. Wipe dry.

FILTER HOLDER

1. A filter holder is supplied with each brewer. Its purpose is to keep the filters in their originally formed shape to properly fit the brewer funnel.
2. It is suggested that only one cluster of filters be placed in the holder at one time for best results.
3. Not using the filter holder may permit the filters to gradually widen out towards a flat shape, especially so if humidity is present. Once a filter has lost its upright side walls, it may tend to collapse inward when placed in the brewing funnel. If this happens the hot water spray may cause one side to fall inwards, letting coffee grounds flow over the edge of filter and into the brewed coffee. Proper use of the holder should prevent this problem.